



UCCOOK

Bacon-mushroom Spaghetti

with Italian-style hard cheese

Hands-on Time: 25 minutes

Overall Time: 30 minutes

Simple & Save: Serves 1 & 2

Chef: Jade Summers

Wine Pairing: Nitída | Sauvignon Blanc

Nutritional Info	Per 100g	Per Portion
Energy	1423kJ	4231kJ
Energy	340kcal	1012kcal
Protein	14g	41.6g
Carbs	26g	78g
of which sugars	2.1g	6.4g
Fibre	1.6g	4.8g
Fat	19.4g	57.8g
of which saturated	8.4g	25.1g
Sodium	30mg	126mg

Allergens: Egg, Gluten, Wheat, Cow's Milk, Allium

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
100g	200g	Spaghetti
4 strips	8 strips	Streaky Pork Bacon
65g	125g	Button Mushrooms <i>wipe clean & cut into quarters</i>
10ml	20ml	NOMU Does Everything
1	1	Garlic Clove <i>peel & grate</i>
50ml	100ml	Crème Fraîche
20ml	40ml	Grated Italian-style Hard Cheese

From Your Kitchen

Oil (cooking, olive or coconut)
Seasoning (salt & pepper)
Water
Paper Towel

1. AN ITALIAN CLASSIC Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain, reserving a cup of pasta water, and toss through some oil to prevent sticking.

2. BETTER WITH BACON Place a pan over medium-high heat. When hot, add the bacon strips and fry until browned and crispy, 2-3 minutes per side. Remove from the pan, drain on paper towel, and roughly chop.

3. MMMUSHROOMS Return the pan to a medium heat. Fry the mushrooms until golden, 5-6 minutes (shifting occasionally). Add the NOMU rub and garlic and fry until fragrant, 1-2 minutes. Remove from the heat and add the crème fraîche, cooked pasta, and the bacon. Toss until fully combined. If the sauce is too thick, gradually add the reserved pasta water until a silky consistency.

4. BUON APPETITO Bowl up the steaming spaghetti, sprinkle over the cheese, and finish with a crack of black pepper.